

POSTHARVEST TECHNOLOGY

Set no- 01

- a) Define Postharvest technology. Write objectives of it. [2015, 13, 11]
- b) State in brief the principal causes of Postharvest losses and poor quality of fruits and vegetables. [2015, 11]
- c) Describe in brief the economics loss due to post harvest spoilage in Bangladesh. [2013]
- d) Write the importance of Postharvest technology. [2014, 12]
- e) State in brief Preharvest factors on Postharvest quality of fresh materials. [2014]
- f) Describe the factors affecting Postharvest losses. [2012]
- g) Advantage of Postharvest technology. [2012]
- h) What is harvesting? Distinguished between physiological and horticultural maturity. [2011, 14]

Set No- 02

- a) What is maturity & maturity index? [2015, 12, 11]
- b) Maturity index is a very important marketing tool, Explain. [2012]
- c) What is meant by marketing? Briefly narrate the present horticultural marketing channels in Bangladesh. [2014]
- d) State brief the maturity indices of some Root, bulb & tuber vegetable crops. [2015]
- e) Write the factor determining maturity indices. [2015]
- f) Differentiated between physiological & commercial maturities. [2012]
- g) Write the characteristics of an ideal market. [2015, 12]

- h) State in brief how you will determine the harvest maturity. [2013]
- i) Describe the effect of maturity on physio-chemical changes & ripening. [2013]
- j) Point out maturity index of following crops: [2011]
 - i) Mango
 - ii) Banana
 - iii) Papaya
 - iv) Tomato
 - v) Cauliflower
 - vi) Cabbage
 - vii) Potato
 - viii) jackfruit

Set no- 03

- a) What is meant by spoilage? Mention the causes of spoilage and its remedies. [2015, 13]
- b) State in brief the physiological disorders of fruits. [2015, 13]
- c) What is shelf life? Briefly narrate the factors that the shelf life of fruit crops. [2014, 12]
- d) Narrate how you can extend the shelf life of fruits crops. [2014, 12]
- e) Write down the disorder of litchi & tomato caused by insect pests & disease. [2012]
- f) Write down the disorder of mango & brinjal caused by insect pests & disease. [2011]

Set no- 04

- a) What is meant by seed storage? Discuss importance of seed storage. [2015, 12]
- b) Mention stages of entire storage period of seed. [2015]
- c) Narrate in brief the storage of seed on plants. [2015, 11]
- d) Write purpose and conditions of seed storage. [2014, 11]

- e) State in brief the factors that affect seed longevity in storage. [2014, 12]
- f) Write objective & condition of seed storage. [2013]
- g) State in brief the general principles of seed storage. [2013]
- h) What is meant by seed cleaning? Describe in brief the methods of seed cleaning. [2011, 15]
- i) State the principles of seed cleaning. [2015]

Set no- 05

- a) State importance of processing & preservation of horticultural crops. [2014, 12, 11]
- b) Narrate the methods of processing & preservation of horticultural crops. [2014, 12]
- c) What is processing & preservation of horticultural crops. [2013]
- d) Describe principles of processing & preservation of horticultural crops. [2013, 11]
- e) Define grading. Write down the flow diagram of packing house operation. [2013]
- f) what is packaging? What are points to be considered for packaging of fruits & vegetables. [2012]
- g) Define transportation. State in brief the present status of transportation of fruits & vegetables in Bangladesh. [2012]
- h) Differentiated between sorting & grading. [2015]

Set no- 06

- a) what is seed processing? What are the factors to be considered during planning and designing of a seed processing plant. [2011]
- b) Define seed drying. Narrate in brief the principles of forced air seed drying. [2011, 15]

- c) What are the principal causes of post harvest losses & poor quality. [2013]
- d) What are advantage of seed drying. [2012, 15]
- e) Briefly describe the methods of seed drying. [2012, 15]
- f) Define parboiling of paddy. [2014]
- g) Explain the different methods of parboiling of paddy. [2014]

Set no- 07 (Short note)

- a) Self life of fruit. [2015, 13, 11]
- b) Packing of fruit. [2015]
- c) parboiling of paddy. [2015, 13, 12, 11]
- d) Milling and grinding. [2015]
- e) Fruit ripening. [2015, 14]
- f) Seed cleaning. [2014, 12]
- g) Mango jam. [2014, 11]
- h) Spoilage. [2014]
- i) Postharvest losses. [2014]
- j) Transportation. [2013]
- k) Seed processing. [2013]
- l) Grading. [2012, 11]
- m) pineapples jam. [2012]
- n) Postharvest supply chain. [2012, 11]
- o) packaging. [2011]